The diagram illustrates two alternative methods used in the production of black tea, outlining the key stages from harvesting to the final drying process.

Overall, the manufacturing of black tea is a multi-stage process that begins with the collection of fresh tea leaves and cultinates in the drying of the processed leaves. While the invitial and final stages remain identical, the core of the process diverges into either a traditional or a modern approach.

At the initial stage, only the bud along with the top leaves is picked to ensure optimal quality. These leaves are subsequently spread out on rasks, allowwing the air to circulate and reduce their moisture content significantly, by approximately 60%. Following this withering stage, the leaves are rolled processed using either a convential or a more modern approach(technique).

In the traditional method, the leaves are rolled crushed to produce loose tea, a process that facilitates the release of natural enzymes. By contrast, the modern technique involves cutting, tearing , and curling the leaves, resulting in smaller, more uniform partciles suitable for tea bags and enabling faster processing.

Afterwards, both types of processed leaves undergo oxidation, during which they are laid out on flat surfaces. This stage allows enzymes to react wwith oxygen in the air, causing the leaves to turn a copper hue. In the final step, the tea is subjected to drying using ovens or hot air systems, removing nearly all remaining moisture, down to around 97% and enhacing the flavor and aroma of the final product.